



# HUSSMANN®

## RHR-HEX, RHR2-HEX, RHR 1/2 HEX

Island Hot Food Case



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p/n IGH-RHR-HEX, RHR2HEX2, RHR 1/2 HEX, RHR SQUARE-9911

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**INSTALLATION & OPERATION GUIDE**

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**THIS BOOKLET CONTAINS INFORMATION ON:**

The **RHR-HEX** is a self-service Hot Food Hexagon-shaped Island Stand, available in 4 and 6 foot sizes.

The **RHR2-HEX** is a similar unit, with the addition of a second shelf. Both feature surface and overhead food warmers, but both are also available with an overhead Radiant Heat option.

**SHIPPING DAMAGE**

All equipment and separately packaged accessories should be carefully removed, and thoroughly examined for shipping damage during unloading. This equipment has been carefully inspected at our factory, and the carrier has assumed responsibility for it's safe arrival. If it is indeed damaged, either apparent or concealed - a claim must be filed with carrier. If there is **obvious loss or damage**, it must be noted on the freight bill or express receipt, and signed by the carrier's agent; otherwise, carrier may refuse claim. The carrier will supply the necessary claim forms. When loss or damage is not apparent until after all equipment is uncrated, a claim for **concealed damage** is made. Make request in writing to carrier for inspection within 15 days. Retain all packaging. The carrier will supply inspection report and required claim forms. Check your shipment for any possible **shortages** of material. If a shortage should exist and is found to be the responsibility of Hussmann Chino, notify *Hussmann Chino*. If such a shortage involves the carrier, notify the carrier immediately and request an inspection. Hussmann Chino will acknowledge shortages within ten days from receipt of equipment.

**HUSSMANN CHINO PRODUCT CONTROL**

The serial number and shipping date of all equipment is recorded in Hussmann's files for warranty and replacement part purposes. All correspondence pertaining to warranty or parts ordering must include the serial number of each piece of equipment involved, in order to provide the customer with the correct parts.

***The Hussmann warranty is printed in the back of this guide.***

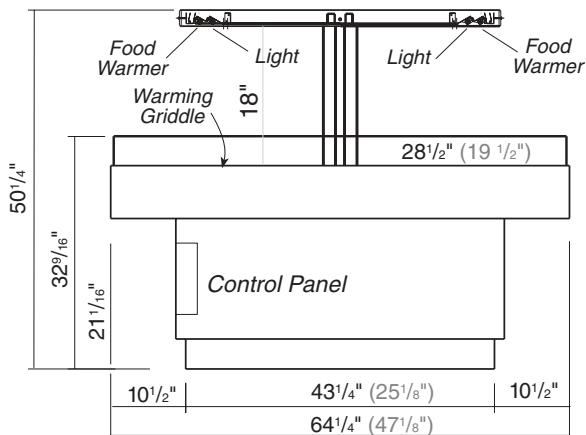
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Keep this booklet with the case at all times for future reference.

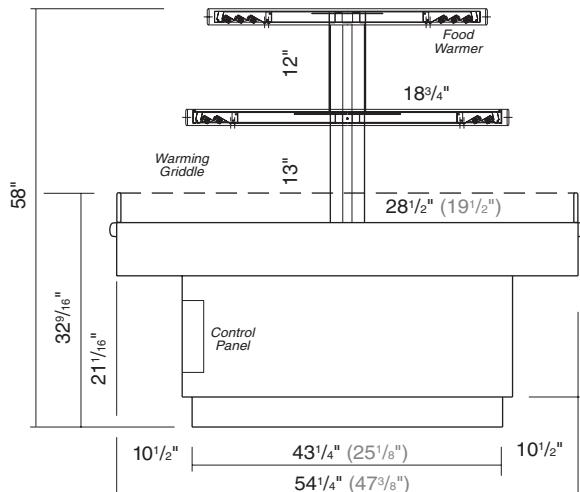
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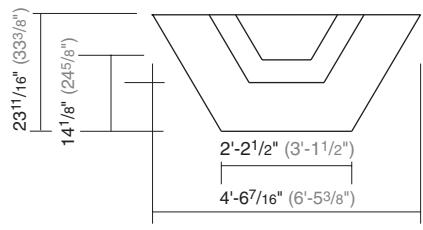
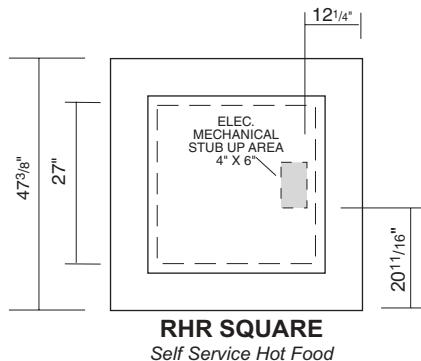
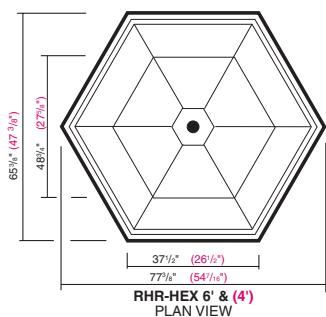
## Cut &amp; Plan Views



**RHR-HEX 6' & (4')**  
Self-Service Hot



**RHR2-HEX 6' & (4')**  
Self-Service Hot  
Scale = 1/2"



## Installation

**WARNING**

**IMPORTANT:** It is imperative that cases be leveled front to back and side to side prior to joining. A level case is necessary to ensure proper operation.

**LEVELING**

- I. Check floor where cases are to be set to see if it's level. Determine where the highest part of the floor is. Cases will be shimmed off this point. Using case blueprints, measure off and mark on floor the exact dimensions of the case footprint. Snap chalk line for front and back position of base rail. Mark location of each joint front and back. Use a transit to find the highest point along both lines. Mark the difference, and place the appropriate number of shims required to maintain high-point level.

**Electrical****WIRING COLOR CODE**

L1	BLACK
L2	ORANGE
L3	BLUE
NEUTRAL	WHITE

NOTE: High Leg Connection  
Orange Only

**ELECTRICAL CIRCUIT IDENTIFICATION**

Standard lighting for all models will be fluorescent lamps located within the case at the top.

The switch controlling the lights and heaters are located within an access panel on the side of the case.

**DANGER**

**BEFORE SERVICING  
ALWAYS DISCONNECT ELECTRICAL  
POWER AT THE MAIN DISCONNECT  
WHEN SERVICING OR REPLACING ANY  
ELECTRICAL COMPONENT.**

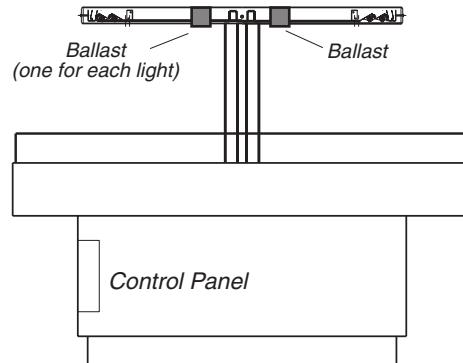
This includes (but not limited to) Fans, Heaters, Thermostats, and Lights.

**FIELD WIRING & SERIAL PLATE AMPERAGE**

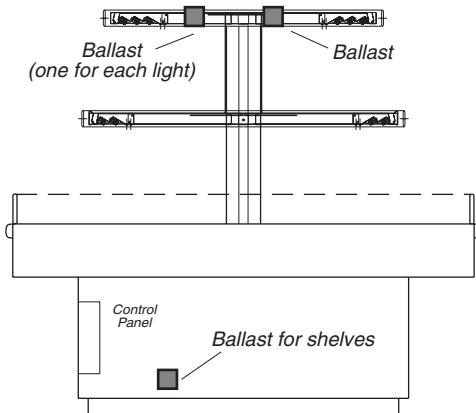
Field Wiring must be sized for component amperes printed on the serial plate. Actual ampere draw may be less than specified. Field wiring from the

**Field wiring from the where??**

Most component amperes are correctly listed in the "Case Specs" section, but due to parts availability they may vary slightly. Always check the serial plate for the actual loads.

**BALLAST LOCATION**

**RHR-HEX 6' & (4')**  
Self-Service Hot



**RHR2-HEX 6' & (4')**  
Self-Service Hot  
Scale = 1/2"

**User Information****FOOD HANDLING**

These hot tables are for short-term holding and display of precooked hot foods. They are not intended to cool or reheat food. The temperature of the food should be approximately 160°F when first put into the hot table. Any attempt to use the hot table to display large amounts of food for long periods of time will result in dehydrated, overcooked and unsafe food. The quality of food will progressively worsen as the length of time increases. The deterioration of product quality is a function of time and temperature. All products are affected even though in a gravy or other liquid. They may appear to withstand the temperature better than "dry" foods such as fried chicken but this is not necessarily true. ALL foods will continue to be affected by prolonged exposure to elevated temperatures.

The following guidelines are provided only as a general guide for the use of this equipment. The local health agency for your area can provide specific temperature requirements.

Critical attention must be given to the heat controls for these hot tables. Both the upper and lower heat controls must be adjusted to maintain proper food temperatures. Hot foods should be held at a minimum temperature of at least 140°F (60°C) according to 1993 FDA Food Code. However, increasing the temperature too high will also cause the food to overcook, dry out, lose its flavor, texture and color. Food held for prolonged periods at high temperatures will also lose some of their nutritional value.

All griddle type units are designed to maintain temperatures above the FDA guideline of 140°F. This is product temperature, not air or griddle temperature. Due to the open design of these units, they must be loaded with product for proper operation. When units are empty, they experience rapid rise of heated air from air outside the case. This action gives empty units a false, lower than desired, temperature reading. Loading the case traps the air at the griddle, raising temperatures to the 165°F to 185°F range, keeping product well above the FDA guidelines. Remember, these units must be loaded with product to maintain safe product temperature.

Different foods will require different control settings. The type of food, the quantities of food and length of time that it is to remain in the hot table must be considered when establishing control settings. Therefore, it must be the user's responsibility to establish the

correct control settings to maintain the food at the safest, tastiest and most saleable condition.

**FOOD TEMPERATURES CAN BE  
ACCURATELY DETERMINED ONLY  
THROUGH THE USE OF FOOD  
THERMOMETERS!**

**IMPORTANT OPERATION TIPS:**

- \* Preheat case 30 minutes before loading product using higher settings.
- \* **Using thermometer**, check product before loading in case (150°-160°).
- \* At start, set lamps to "3". After loading, recheck temperature every 1/2 hour to see that unit is operating properly. Adjust the thermostat (a higher number for hotter and a lower number for cooler) to maintain product temperature of 140°F+ (60°C) minimum. The setting will depend on the type of product being displayed. Be sure to test product temperature with a thermometer frequently for good product maintenance.
- \* Food should maintain contact directly with the "griddle" at all times.

**CONTROLS**

There are three sets of controls for the hex case, each behind its own access panel located on the side of the case. The dial with the numbered settings is for the griddle. The other dials / switches are for the overhead lights and heating components.

**OVERHEAD HEATING SYSTEM**

Cal rod units are located above the griddles to provide top heat. **To obtain the proper food temperatures, they must be adjusted. Settings may vary depending on food composition. Maximum limits should be avoided to prevent overcooking or drying out food.**

**CARE AND CLEANING**

Long life and satisfactory performance of any equipment is dependent upon the care it receives. With this in mind, all of the exposed work surfaces of these hot tables have been made entirely of easy to clean stainless steel.

Stainless steel is one of the easiest materials to clean and keep clean. Normally it is just a matter of wiping spills off the surface when they happen followed by a thorough cleaning with soap and water at the end of the day. Frequent and regular cleaning will prevent the

**User Information (Continued)**

buildup of baked on difficult to remove spills. Many types of cleansers are available and safe to use on stainless steel. However, ordinary steel wool and steel brushes should not be used. Small particles of the steel may become imbedded into the stainless steel surfaces that will eventually rust and stain.

**GENERAL CLEANING RULES**

1. ALLOW SURFACES TO COOL BEFORE HANDLING
2. Clean frequently and regularly
3. Rinse thoroughly after cleaning
4. Remove surface spills immediately with a damp cloth

**CLEANING INSTRUCTIONS**

1. Turn temperature control knobs to OFF position.  
 2. Allow unit to cool completely.  
 3. Wipe entire unit with clean cloth and mild detergent.  
 The EXTERIOR surfaces of these hot tables must be cleaned with a mild detergent and warm water to protect and maintain their attractive finish. Never use abrasive cleaners or scouring pads.

**TO REMOVE "BAKED-ON" SPLATTER, GREASE OR LIGHT DISCOLORATION TO STAINLESS STEEL****CLEANSING AGENT      APPLICATION**

Grade F Italian Pumice .....	Scour or rub with damp cloth
Liquid NuSteel .....	Scour with small amount on dry cloth
Paste NuSteel	
Household Cleaners .....	Rub with damp cloth

Coopers Stainless Steel Cleaner  
 Allen Stainless Steel Polish

**TO REMOVE HEAT TINT OR HEAVY DISCOLORATION****CLEANSING AGENT      APPLICATION**

Allen Stainless Steel Polish.....	Small amount on damp cloth
Birdsall "Staybright" .....	Rub with damp cloth
Wyandotte	
Bab-O	
Nusteel .....	Rub with stainless steel wool

**PLEXIGLASS & ACRYLIC CARE****CLEANING**

Clean with plenty of nonabrasive soap (or detergent) and lukewarm water, using the bare hand to feel and dislodge any caked-on dirt. A soft, grit-free cloth, sponge, or chamois may be used, but only as a means of carrying the water to the plastic. Dry with a clean damp chamois or clean soft cloth such as cotton flannel. Hard, rough cloths or paper towels will scratch the acrylic, and should not be used.

**WAXING**

If after removing dirt and grease, the acrylic can be waxed with a good grade commercial wax. This will improve the appearance of the surface by filling in most minor scratches. Wax should be applied in a thin even coat, and brought to a high polish by rubbing lightly with a dry clean soft cloth, such as a cotton flannel. Excessive rubbing may cause scratching and/or buildup an electrostatic charge, which attracts dust and dirt to the surface. Blotting with a clean damp cloth is recommended to remove charge.

**ANTISTATIC COATINGS**

For acrylic used indoors, antistatic coatings successfully prevent the accumulation of electrostatic charge for periods of several months, if the surface is not washed or wiped down with a wet cloth. Between applications of the antistatic coatings, the parts need only be dusted with a soft clean cloth to maintain a good appearance. In use, liquid antistatic coatings should be applied in a very thin even coat. If beads appear as it is applied, the coat is too thick and the excess should be removed with another cloth. Allow the coating to dry, then bring to a high gloss with a soft cloth.

**CLEANING PRECAUTIONS**

To preserve the attractive finish, use warm water and a mild detergent to wash the exterior of the cases. **DO NOT USE ABRASIVE CLEANERS OR STEEL WOOL SCOURING PADS** as these will mar the surface.

**Maintenance**

**ALWAYS DISCONNECT ELECTRICAL POWER AT THE MAIN DISCONNECT WHEN SERVICING OR REPLACING ANY ELECTRICAL COMPONENT.** This includes (but not limited to) Fans, Heaters, Thermostats, and Lights.

**REPLACING OVERHEAD HEAT LAMPS**

Overhead Halogen and Merco lamps are designed to last through many hours of use. Should there be a need to replace one, it is as simple as replacing a standard fluorescent light bulb.



The Heat lamps used in these cases get EXTREMELY HOT! NEVER touch a lamp until the case has had ample time to cool down! It is also highly recommended to handle lamps with gloves or use a cloth rag - not just for the heat factor, but also the oils in your fingers will drastically shorten the life of the lamp.

1. Turn light switch to OFF before replacing any lighting components.
2. Disconnect light fixture by removing power cord

from socket in the right rear interior corner of the merchandiser.

3. Place the shelf on a flat surface to remove the clear plastic protective shield from the fixture. Carefully insert one finger between the fixture socket and the protective shield. Use other hand to "pinch" lens cover (and simultaneously hold the fixture in place) while lifting with inserted finger. When shield separates from fixture at one end, remove it by SLOWLY pulling remainder of shield away from fixture.
4. Remove lamp by depressing spring loaded socket at end of fixture, and swinging opposite end of lamp from its former position.
5. Using gloves or covering for lamp, insert new lamp into spring loaded socket, depressing socket until opposite end of lamp properly enters stationary light socket.
6. Return lamp to original position by lightly pinching it in from each side, and inserting shield flanges into fixture channel. Continue process along length of lamp shield until it is in its final proper position.
7. Return lamp to original position by lightly pinching it in from each side, and inserting shield flanges into fixture channel. Continue process along length of lamp shield until it is in its final proper position.

**Case Specifications**

MODEL	LENGTH	# OF WELLS	# OF GRIDDLES	# OF SHELVES	VOLTS	CIRCUIT 1		CIRCUIT 2	
						PHASE	Loads	PHASE	Loads
<b>RHR-HEX</b>									
	4'-0"	—	1	—	208	1Ø	17		
					240	1Ø	19		
	6'-0"	—	1	—	208	3Ø	21		
					240	3Ø	24		
<b>RHR-HEX-2</b>									
	4'-0"	—	2	1	208	1Ø	16		
					240	1Ø	18		
	6'-0"	—	2	1	208	3Ø	23		
					240	3Ø	27		
<b>RHR-Square</b>									
	4'-0"	—	1	—	208	1Ø	18		
					240	1Ø	18		
	6'-0"	—	1	—	208	Pending	Design		
					240	Pending	Design		
<b>RHR-1/2 HEX</b>									
	4'-0"	—	1		208	1Ø	9		
					240	1Ø	10		
	6'-0"	—	1		208	1Ø	17		
					240	1Ø	19		

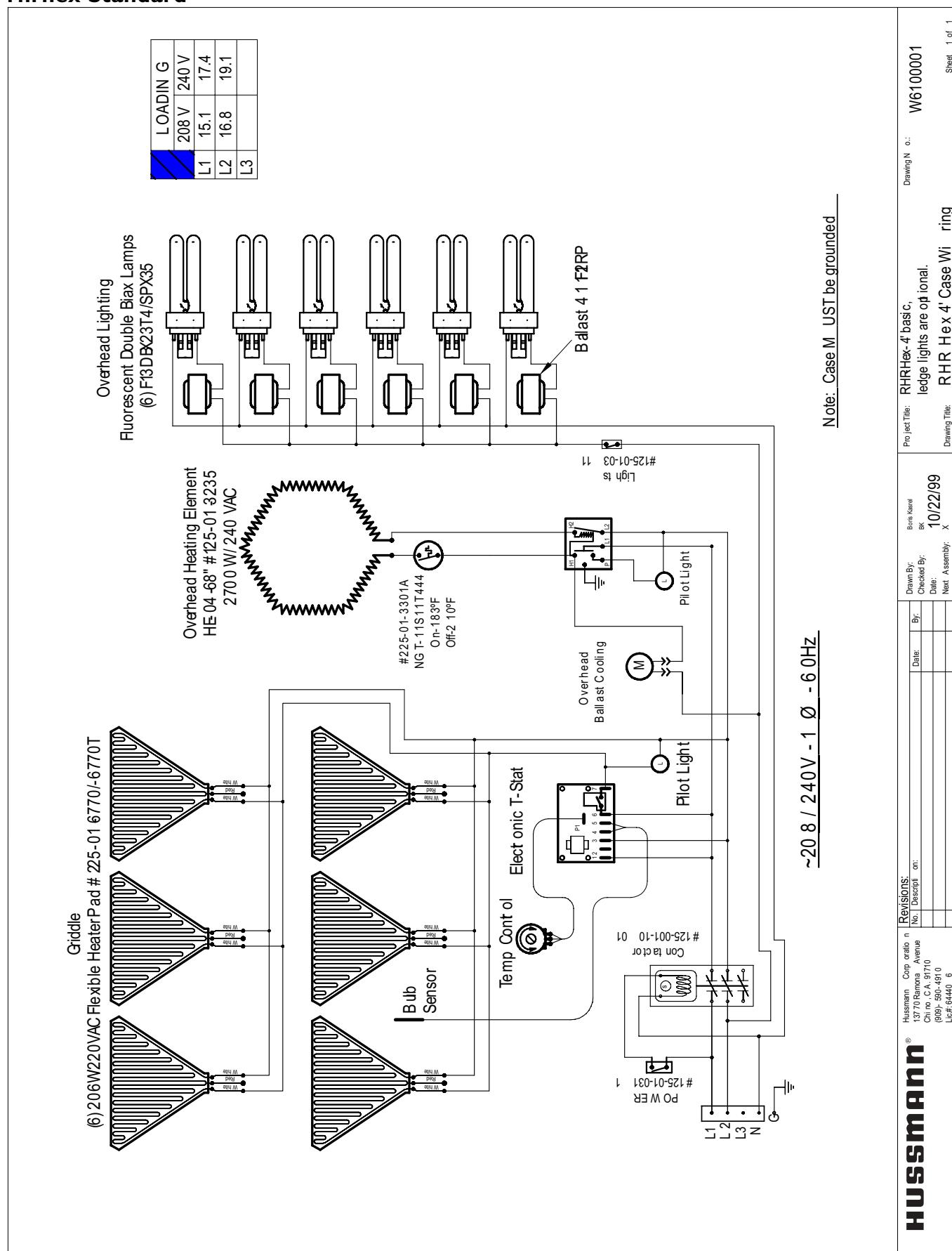
**NOTES:** These merchandisers have been designed for use in stores where temperatures and humidity are maintained at or below 75°F and 55%RH. Stores are responsible for setting their cases appropriately in conditions which vary from the above. The number of defrosts and/or the duration may vary for cases displaying products for which they were not designed. Italicized data indicates optional equipment.

• Hussmann Chino reserves the right to change or revise case specifications and design in connection with any feature of our products. Such changes do not entitle the buyer to corresponding changes, improvements, additions, or replacement of equipment previously sold or shipped. These changes may also affect the loads applicable to a particular case, therefore always check the serial plate at the back of the case and/or consult the factory for the current loads for your particular equipment.

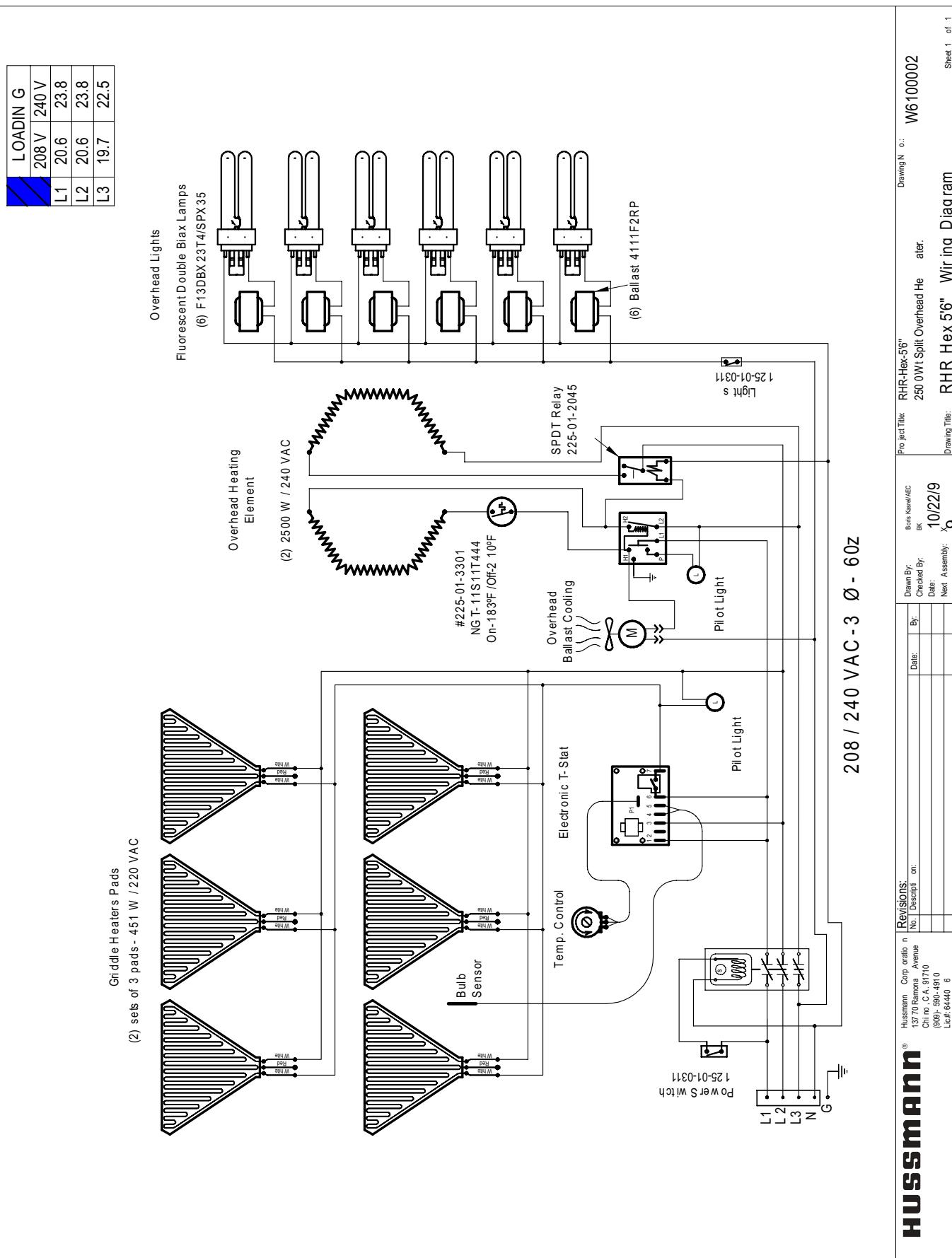
**HUSSMANN CHINO CASE SPECIFICATIONS 11/99**

INQUIRIES? Technical (800) 395-9229 X2133 Service (800) 395-2320 Parts and Warranty Information (800) 395-9229 X2131

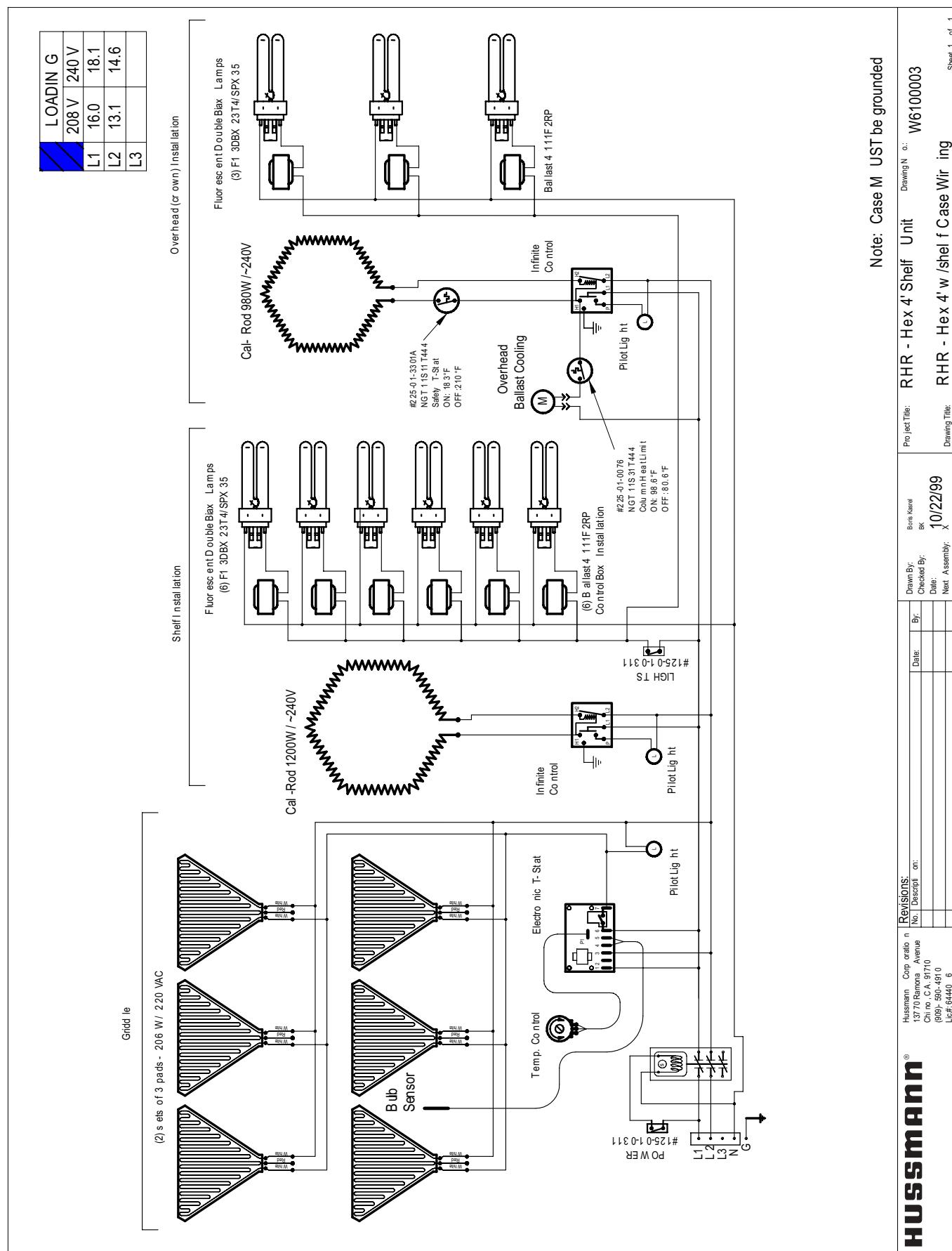
## rhrhex Standard



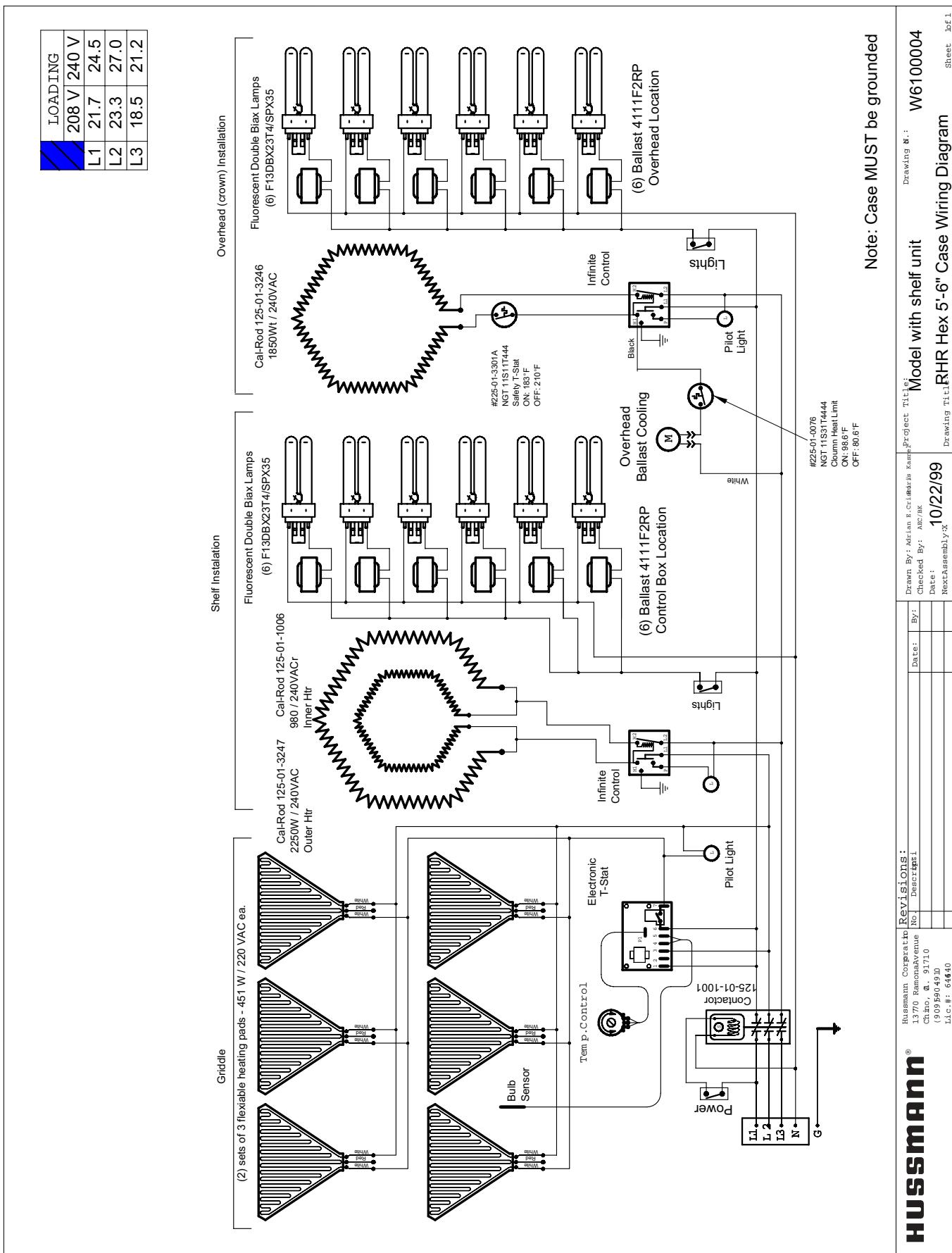
## Wiring Schematics

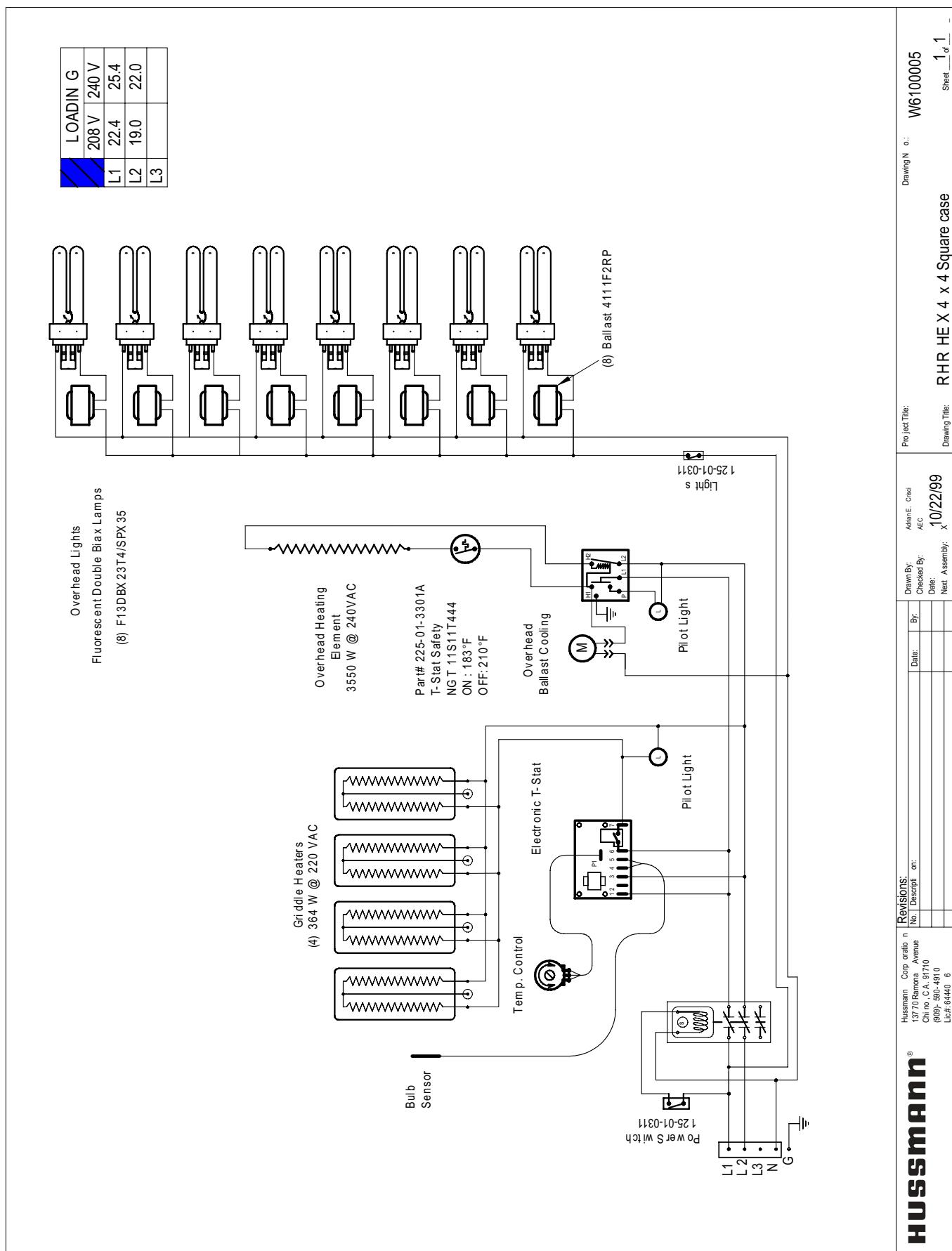


## rhr-hex 2 level



## Wiring Schematics

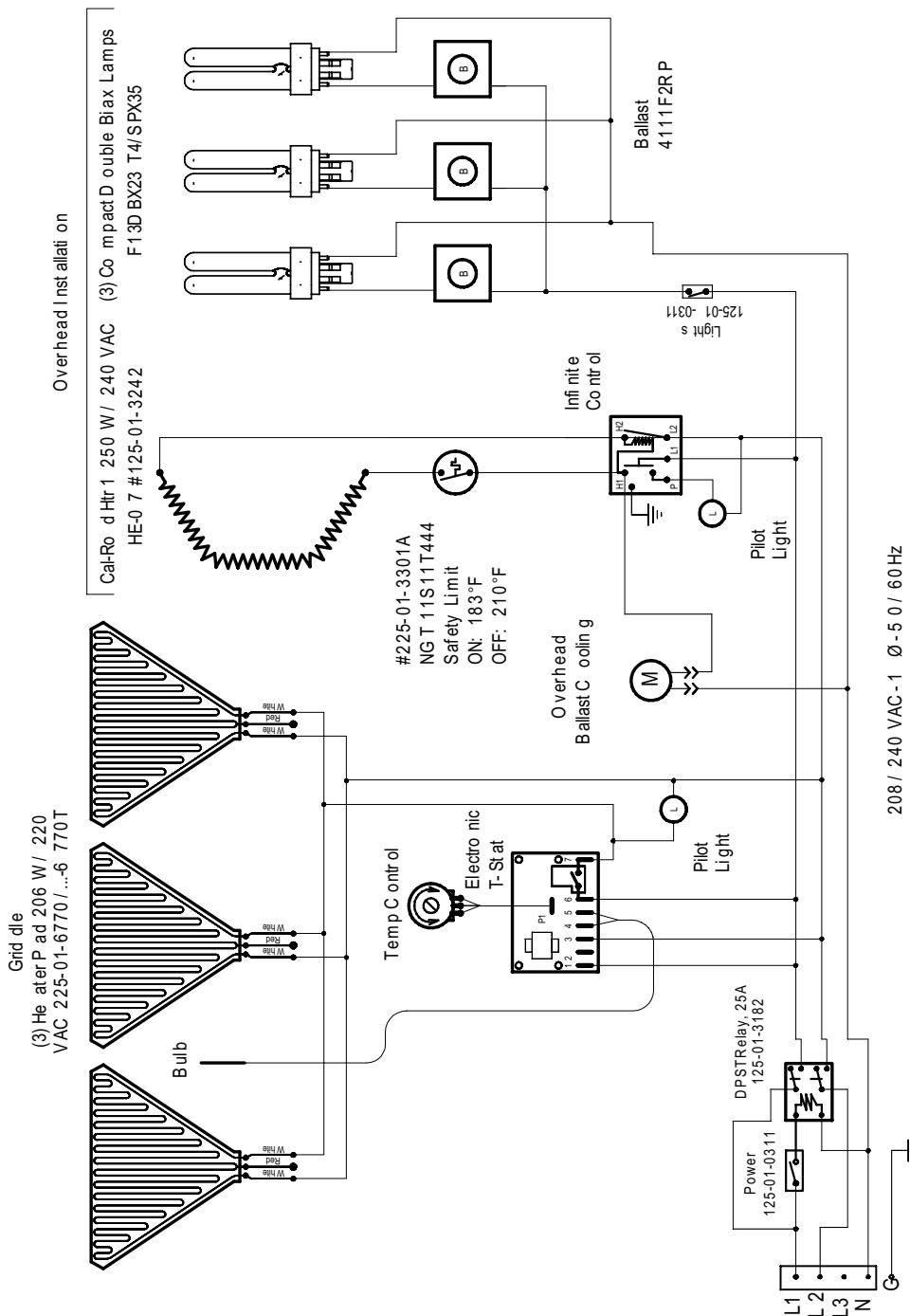




**Design pending**

## Rhr 1/2 Hex

LOADING	
	V
L1	208
L2	240
L3	

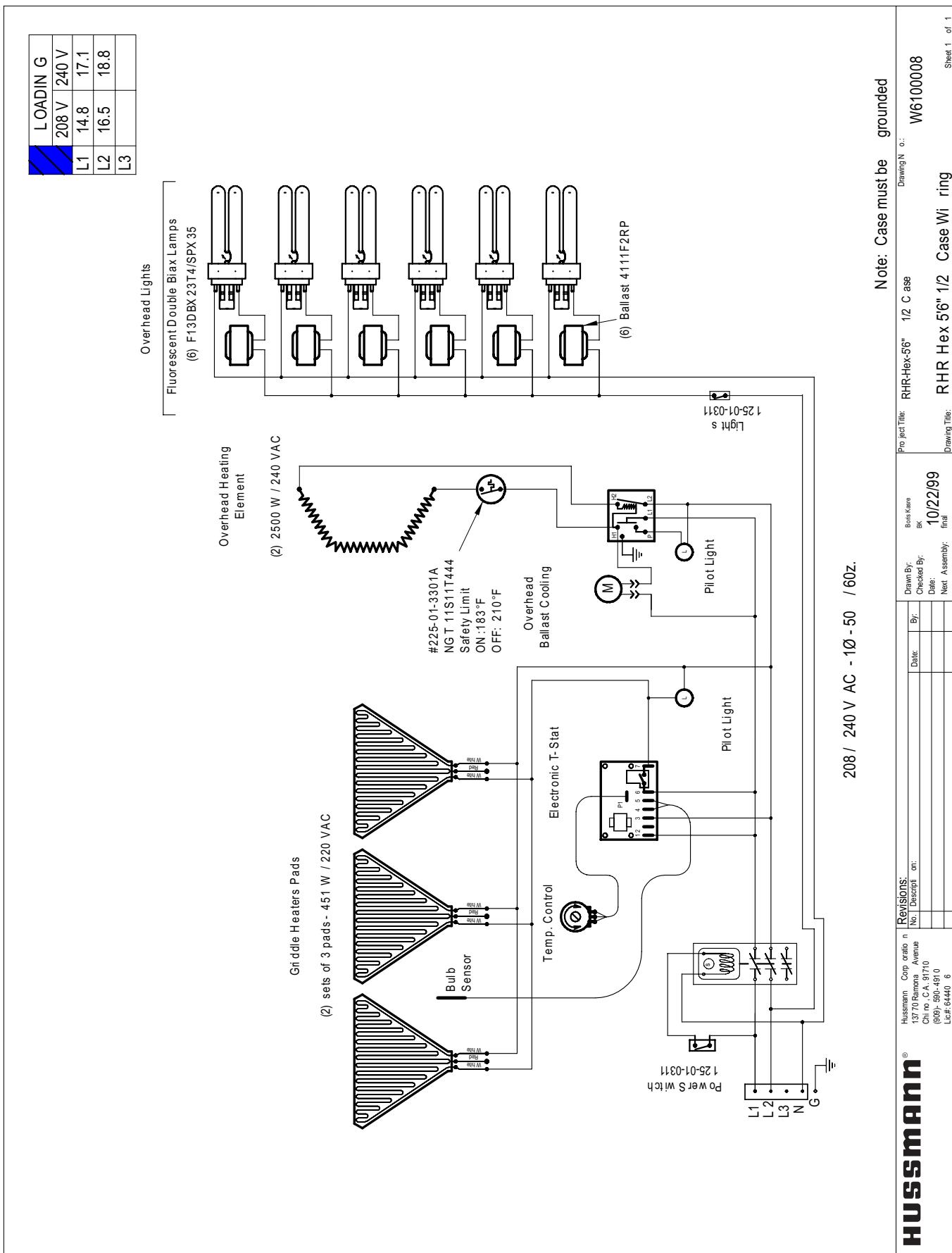


Note: Case M UST be grounded

Drawing No.: W6100007  
Sheet 1 of 1

Date:	Drawn By:	Project Title:	Flame Lamps,	Contactor
	Boris Karel			
Checked By:				
Date:	10/22/99			
Next Assembly:	X			
		Drawing Title:	RHR HE X-4/Hal f Case	





**Appendices****APPENDIX A. – Temperature Guidelines****I.0 Hot cases are tested to maintain all hot food at 140° - 150°.**

These cases are not designed to heat up or cook food. It is the user's responsibility to stock the hot food cases immediately after the cooking of the food with a pulp temperature of at least 150° to 160°.

All griddle type units are designed to maintain temperatures above the FDA guideline of 140°F. This is product temperature, not air or griddle temperature. Due to the open design of these units, they must be loaded with product for proper operation. When units are empty, they experience rapid rise of heated air from air outside the case. This action gives empty units a false, lower than desired, temperature reading. Loading the case traps the air at the griddle, raising temperatures to the 165°F to 185°F range, keeping product well above the FDA guidelines. Remember, these units must be loaded with product to maintain safe product tempera

**APPENDIX B. – Application Recommendations****I.0 The installer should perform a complete start-up evaluation prior to the loading of food into the hot food case, which includes such items as:**

- a) Initial temperature performance, Griddles and Hot Wells.
- b) Observation of outside influences such as drafts, radiant heating from the ceiling and from lamps. Such influence should be properly corrected or compensated for.
- c) Complete start-up procedures should include :
  1. Heat / display lamps are lighting
  2. Indicator lamps on control panel(s) are working
  3. Auto-fill is functioning properly (Service cases)
  4. Hot Griddles are functioning.

**APPENDIX C. – Field Recommendations -****I.0 The most consistent indicator of display hot case performance is temperature of the product itself.**

**NOTE:** Public Health will use the temperature of the product in determining if the hot case will be allowed to display potentially hazardous food. For the purpose of this evaluation, product temperature above the FDA Food Code 1993 temperature for potentially hazardous food will be the first indication that an evaluation should be performed. It is expected that all hot cases will keep food at the FDA Food Code 1993 temperature to prevent the sale of potentially hazardous food.

**I.I The following recommendations are made for the purpose of arriving at easily taken and understood data which, coupled with other observations, may be used to determine whether a display refrigerator is working as intended:**

- a) **INSTRUMENT** – A stainless steel stem-type thermometer is

recommended and it should have a dial a minimum of 1 inch internal diameter. A test thermometer scaled only in Celsius or dually scaled in Celsius and Fahrenheit shall be accurate to 1°C (1.8°F). Temperature measuring devices that are scaled only in Fahrenheit shall be accurate to 2°F. The thermometer should be checked for proper calibration. (It should read 32°F when the stem is immersed in an ice water bath).

b) **LOCATION** – The thermometer must be inserted into the food itself to acquire proper food pulp temperature.

c) **READING** – The thermometer reading should be made only after it has been allowed to stabilize, i.e., maintain a constant reading.

**Loading Product:** Cases should be allowed to heat up for one hour before product is loaded.

**Temperature adjustments:** Allow 4 hours after adjustment has been made before testing pulp temperature of product.

d) **OTHER OBSERVATIONS** – Other observations should be made which may indicate operating problems, such as unsatisfactory product, feel/appearance.

**APPENDIX D. – Recommendations to user -****I.0 The manufacturer should provide instructions and recommendations for proper periodic cleaning. The user will be responsible for such cleaning, including the cleaning of equipment within the compartment and the hot area(s). Cleaning practices, particularly with respect to proper refrigerator unloading and warm-up, must be in accordance with applicable recommendations.**

1. Allow the case to preheat for one hour prior to loading.
2. Hot foods should enter the case directly after cooking or no lower than 150° - 160°F. The Hot Cases are not designed to heat up or cook food.
3. Self Service - be sure to display product in single layer in direct contact with heating surface.

4. All griddle type units are designed to maintain temperatures above the FDA guideline of 140°F. This is product temperature, not air or griddle temperature. Due to the open design of these units, they must be loaded with product for proper operation. When units are empty, they experience rapid rise of heated air from air outside the case. This action gives empty units a false, lower than desired, temperature reading. Loading the case traps the air at the griddle, raising temperatures to the 165°F to 185°F range, keeping product well above the FDA guidelines. Remember, these units must be loaded with product to maintain safe product temperature.

5. Check the food pulp temperature frequently with a thermometer to make sure it is at the proper holding temperature. Hot foods should be at 140°. The thermometer must be inserted into the food itself for the proper temperature.

6. Do not display more food than will be sold within a 4 hour period.
7. When restocking, bring older food to the front, and stock fresher food on top.
8. Clean spills as soon as they happen.
9. Fingerprints and food splatter will drastically shorten bulb life.  
Clean splatter off the bulbs immediately with a soft cloth.  
When handling bulbs, wear cotton gloves or use a cotton rag / towel.
10. When "freshening" foods such as macaroni and cheese with added water, heat the water in a clean container until it is 10° to 20°F above the desired holding temperature of the food. This will keep the food at a safe serving temperature.  
Depending on the amount of water, the temperature can drop 10° to 20° in as little as five minutes.
11. When transferring hot foods in the heated merchandiser to clean pans, preheat the clean pan. Transferring hot foods to room temperature pans can cause the temperature of the food to drop 20° or more thus causing food to be at an unsafe serving temperature.
12. Clean spills as they happen simply by wiping with a cloth. Be sure to use a dry cloth on very hot surfaces to prevent steam burns.
13. Turn the equipment off and allow to cool before cleaning.
14. To remove "baked-on" splatter from Stainless Steel, the following may be used
 

Grade F Italian Pumice	Scour or rub with a damp cloth
Liquid Nusteel	Scour with a small amount of a dry cloth
	Paste NuSteel
Household Cleaners	Rub with a damp cloth
Coopers Stainless Steel Cleaner	
Allen Stainless Steel Polish	

# HUSSMANN®

## Limited Warranty

**This warranty is made to the original user at the original installation site and is not transferable.**

Hussmann merchandisers are warranted to be free from defect in material and workmanship under normal use and service for a period of one (1) year from the date of original installation (not to exceed fifteen (15) months from the date of shipment for the factory). **Hussmann Impact Modular Coils are warranted for a total of five (5) years based upon the above criteria.** Hussmann's obligation under this warranty shall be limited to repairing or exchanging any part or parts, without charge F.O.B. factory or nearest authorized parts depot within said period and which is proven to the satisfaction of the original manufacturing plant warranty group to be thus defective.

Hussmann covers the entire case or refrigeration product and all its components (except for lamps, driers, fuses, and other maintenance type replacement parts) for the one (1) year warranty period.

Additionally, Hussmann warrants for a total period of three (3) years all sealed, multi-glass assemblies except those used in sliding doors on closed meat display cases. If within three (3) years from the date of installation (not to exceed thirty-nine (39) months from the date of shipment from factory), it shall be proven to the satisfaction of the originating factory warranty group that there is impaired visibility through the multi-glass assemblies thereof caused by moisture between the glasses, the multi-glass assembly will be replaced free of charge, F.O.B. factory. This additional warranty excludes accident, misuse, or glass breakage.

On Hussmann manufactured self-contained display cases, Hussmann agrees to repair or exchange, at its option, the original motor/compressor unit only with a motor/compressor of like or of similar design and capacity if it is shown to the satisfaction of Hussmann that the motor/compressor is inoperative due to defects in factory workmanship or material under normal use and service as outlined in Hussmann's "Installation Instructions" which are shipped inside new Hussmann equipment. Hussmann's sole obligation under this warranty shall be limited to a period not to exceed five years from date of factory shipment.

On Hussmann refrigeration systems, an additional (4) year extended warranty for the motor/compressor assembly is available, but must be purchased prior to shipment to be in effect. Hussmann reserves the right to inspect the job site, installation and reason for failure.

The motor/compressor warranties listed above do not include replacement or repair of controls, relays, capacitors, overload protectors, valve plates, oil pumps, gaskets or any external part on the motor/compressor replaceable in the field, or any other part of the refrigeration system or self-contained display case.

THE WARRANTIES TO REPAIR OR REPLACE ABOVE RECITED ARE THE ONLY WARRANTIES, EXPRESS, IMPLIED OR STATUTORY, MADE BY HUSSMANN WITH RESPECT TO THE ABOVE MENTIONED EQUIPMENT, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS, AND HUSSMANN NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR IT, ANY OTHER OBLIGATION OR LIABILITY IN CONNECTION WITH THE SALE OF SAID EQUIPMENT OR ANY PART THEREOF.

**THIS WARRANTY SHALL NOT APPLY TO LOSS OF FOOD OR CONTENTS OF THE EQUIPMENT DUE TO FAILURE FOR ANY REASON. HUSSMANN SHALL NOT BE LIABLE:**

- For payment of labor for any removal or installation of warranted parts;
- For any repair or replacements made without the written consent of Hussmann, or when the equipment is installed or operated in a manner contrary to the printed instructions covering installation and service which accompanied such equipment;
- For any damages, delays, or losses, direct or consequential which may arise in connection with such equipment or part thereof;
- For damages caused by fire, flood, strikes, acts of God or circumstances beyond its control;
- When the equipment is subject to negligence, abuse, misuse or when the serial number of the equipment has been removed, defaced, or altered;
- When the equipment is operated on low or improper voltages
- When the equipment is put to a use other than normally recommended by Hussmann (i.e. deli case used for fresh meat);
- When operation of this equipment is impaired due to improper drain installation;
- For payment of refrigerant loss for any reason;
- For costs related to shipping or handling of replacement parts.

**Hussmann Corporation, Corporate Headquarters: Bridgeton, Missouri, U.S.A. 63044    August 1, 1998**

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## Service Record

Last service date:      By:

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## HUSSMANN®/Chino

Additional copies of this publication may be obtained by contacting:

Hussmann® Chino  
13770 Ramona Avenue • Chino, California 91710  
(909) 628-8942 FAX  
(909) 590-4910  
(800) 395-9229

The MODEL NAME and SERIAL NUMBER is required in order to provide you with the correct parts and information for your particular unit.

They can be found on a small metal plate on the unit.  
Please note them below for future reference.

**MODEL:**

**SERIAL NUMBER:**